

Pioneer Conditions.

From the Journal of Andrew Fjeld

Heating was done by wide open fireplaces, which when the wind blew, belched the smoke into the room, but of course that was a minor matter.

Cooking was done in the fireplace with iron pots and kettles hung on chains or iron rods. The baking done in a dutch oven or iron pot set in the hot coals with an iron lid on which more coals were heaped. Meat was dried for winter use or salted down in a barrel. Fruit was not put up for winter as sugar was almost unknown.

The sewing was all done by hand as the sewing machine was not invented until 1846 and was not in general use for very many years later.

Lighting was done by the tallow candle or some other simple means. Matches were very expensive and scarce. The flint and steel being the common methods of making a fire. The custom of borrowing fire was very common.

Laundry work was done on the old washboard by the well to do, and by hand by the others. Transportation was by means of horses, mules or oxen.

Funerals were pulled by ox teams,